

Roasted Butternut Squash

Adapted from Robin Miller, Food Network

Recipe type: vegetable side dish, winter

Serves: 4, plus leftovers

Prep Time: 5 minutes

Cook Time: 25 minutes



Ingredients

- 2 medium butternut squash, halved lengthwise and seeded
- 4 teaspoons butter (optional)
- 4 teaspoons brown sugar (optional)
- Salt and pepper

Directions

1. Preheat oven to 400 degrees F.
2. Place butternut squash halves on a large baking sheet flesh side up.
3. Place 1 teaspoon butter in the middle of each squash. Sprinkle brown sugar over each squash as desired. Season with salt and black pepper.
4. Roast 25 minutes, or longer, until flesh is fork-tender.
5. Serve warm as a side dish. Refrigerate leftovers.



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